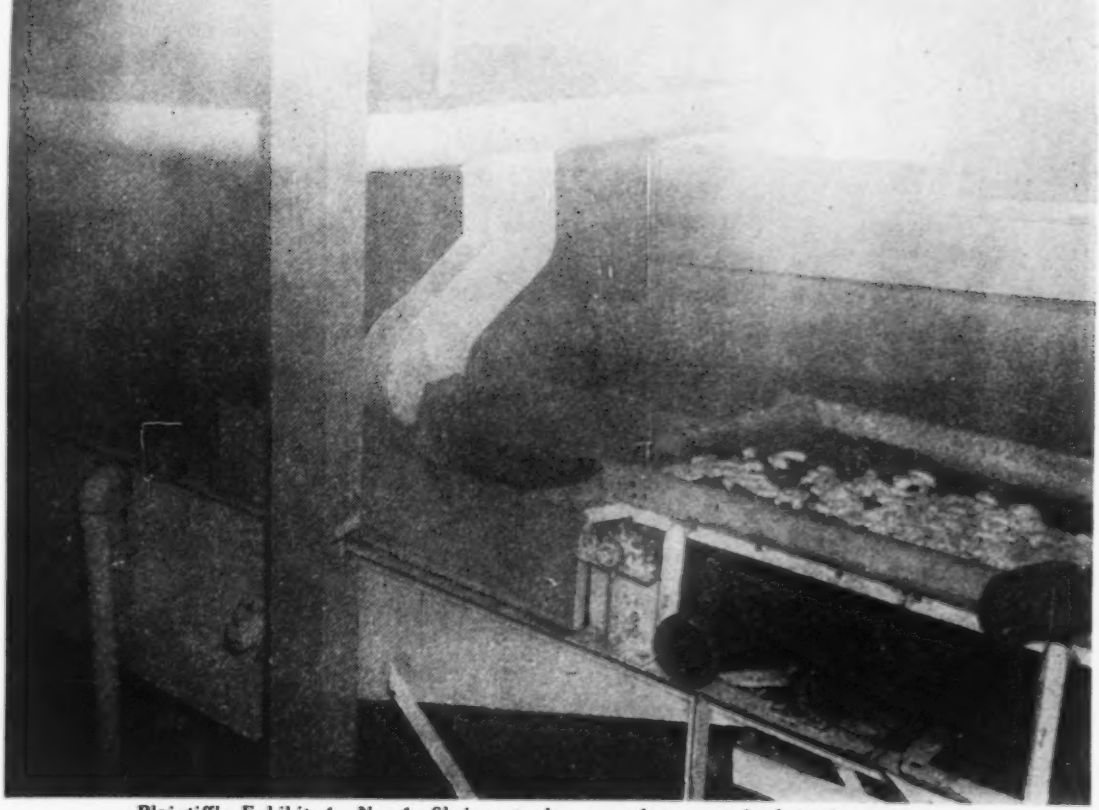
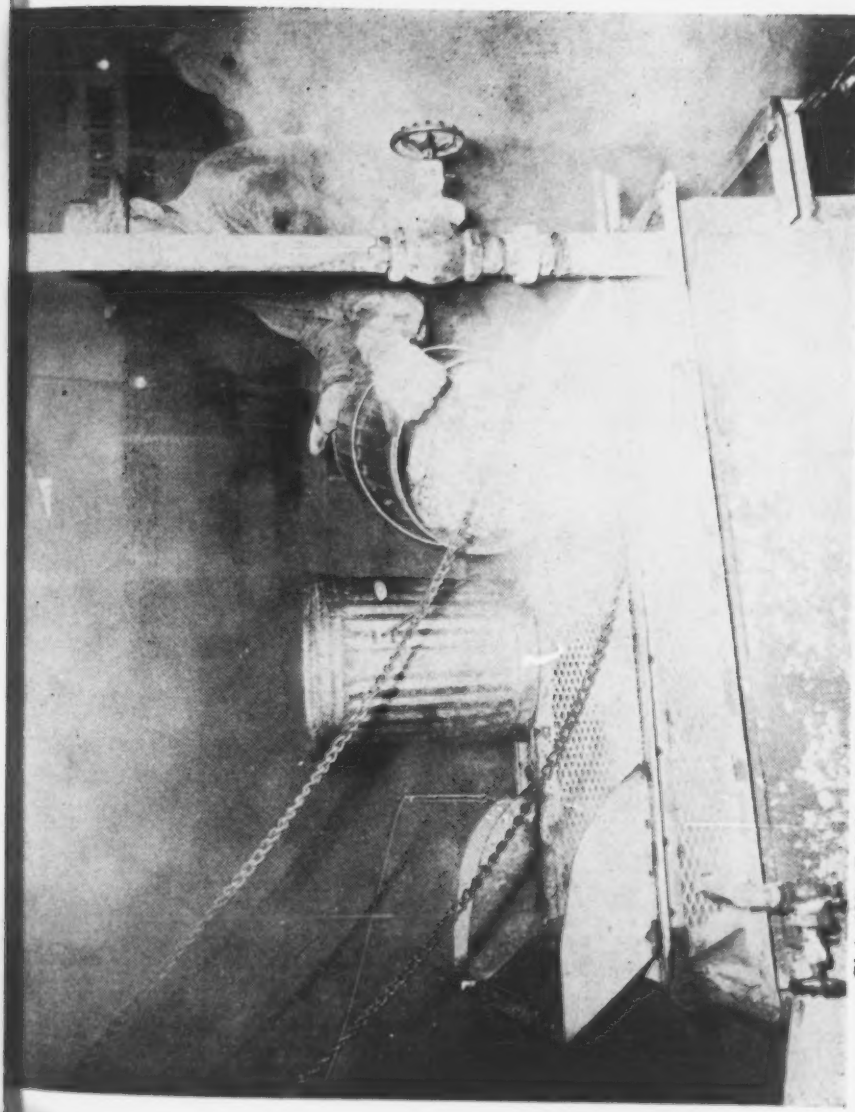
APPENDIX 5

Process required in canning shrimp. Pages 1 to 10. Introduced in evidence as Plaintiff's Exhibit 4 in Donnelly v. Mavar Shrimp & Oyster Co., 190 F. (2d) 409.

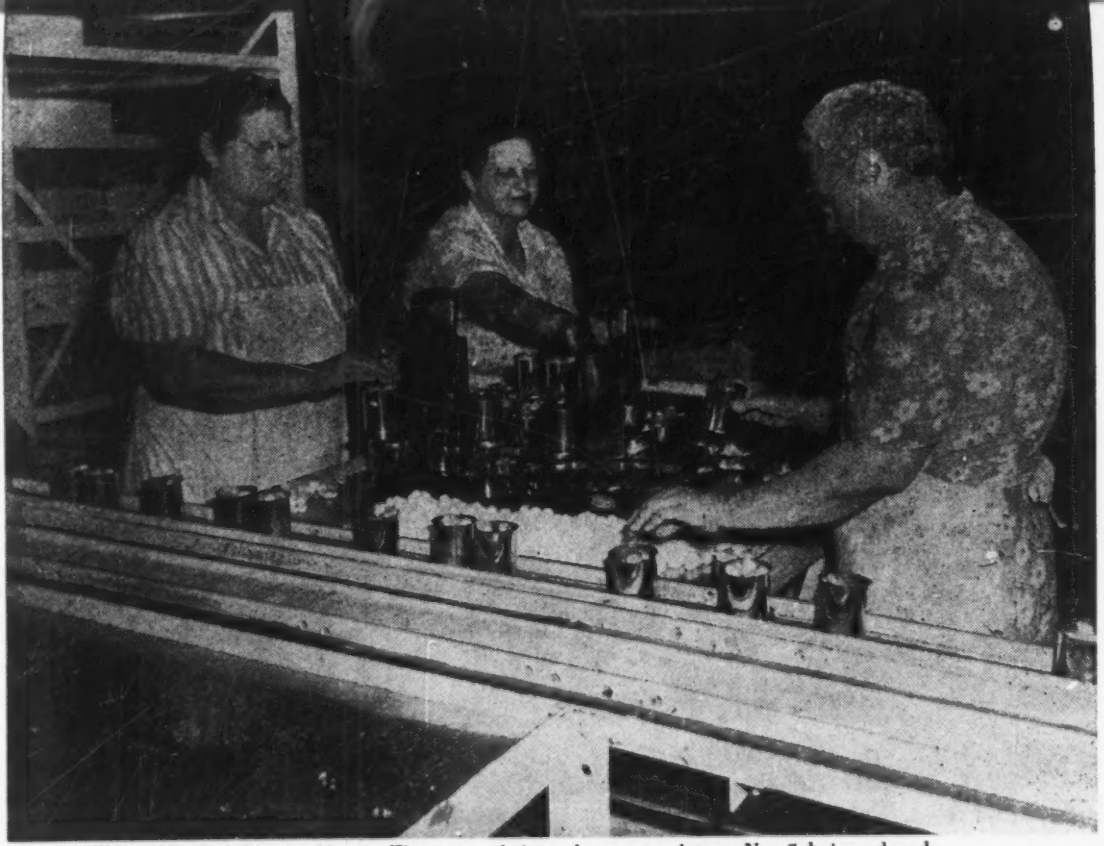


Plaintiff's Exhibit 4—No. 1. Shrimp to be canned are received in factory on receiving belt shown here.

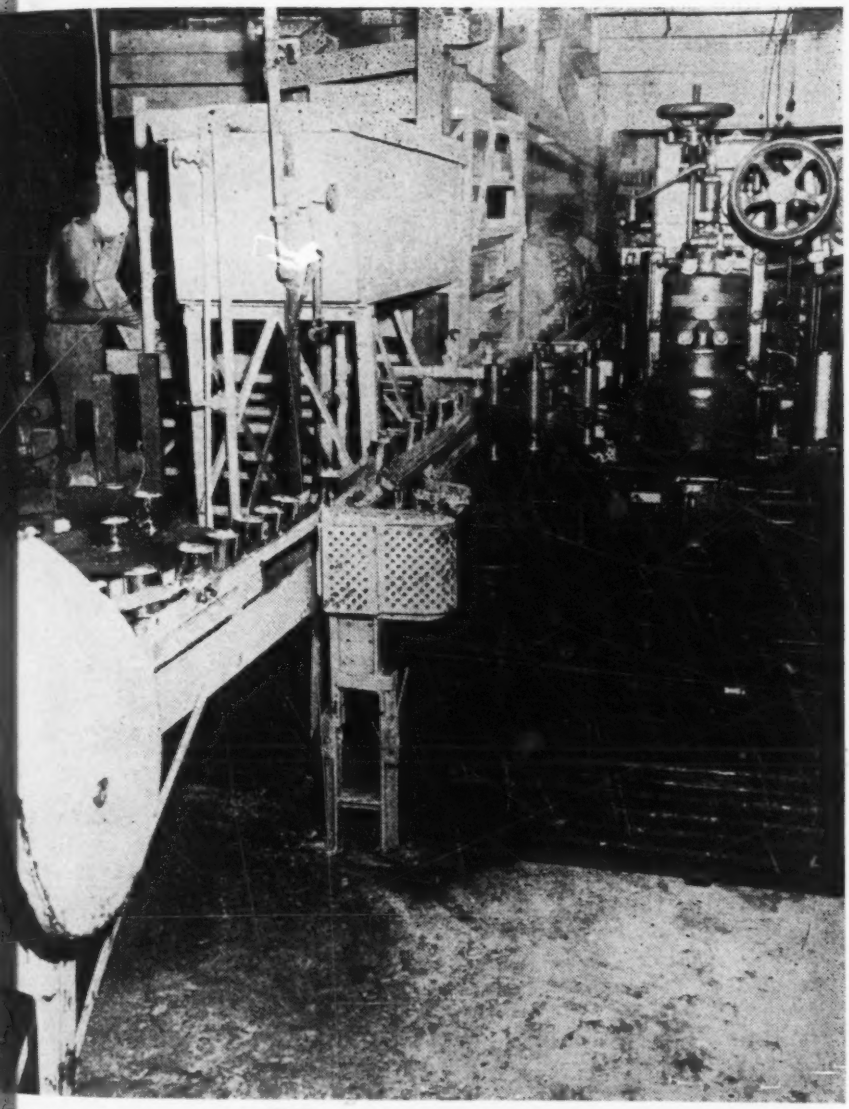


Plaintiff's Exhibit 4—No. 3. Showing shrimp after cooking being transported on cooling and inspection belt.

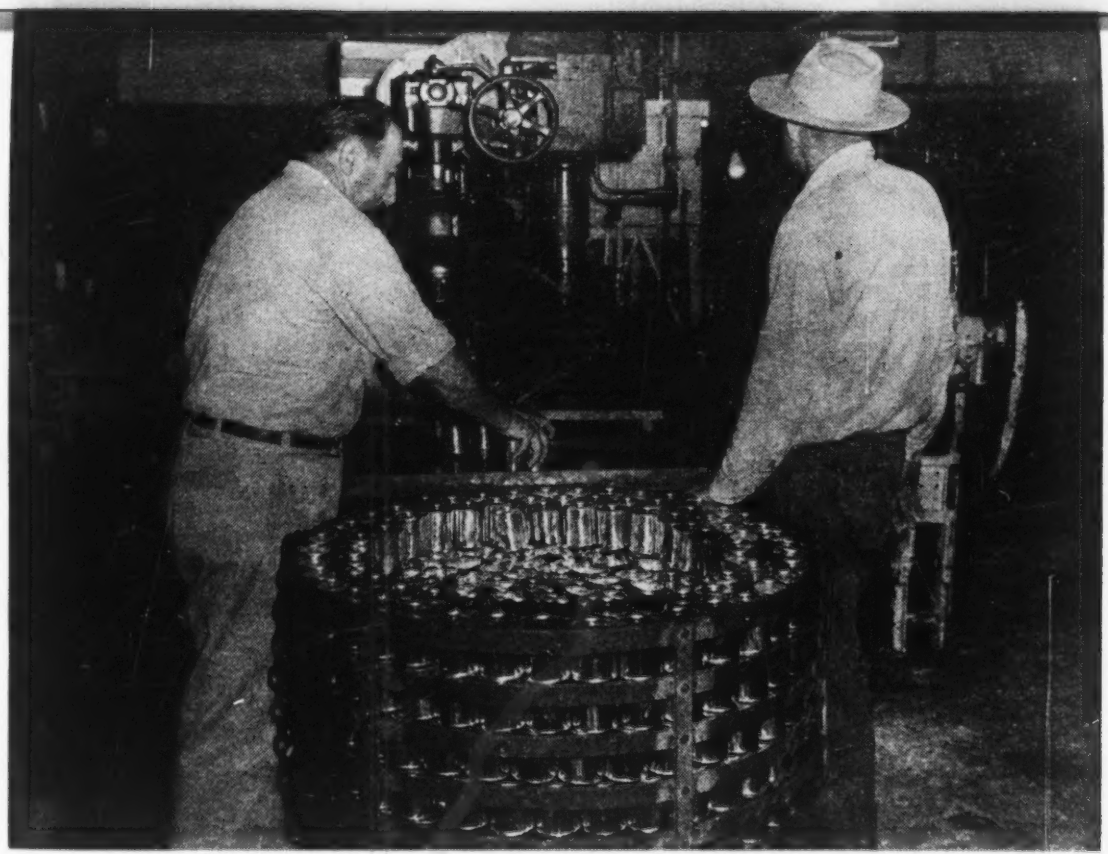
Plaintiff's Exhibit 4—No. 4. The same shrimp shown on picture No. 3 being cooled and graded for size.



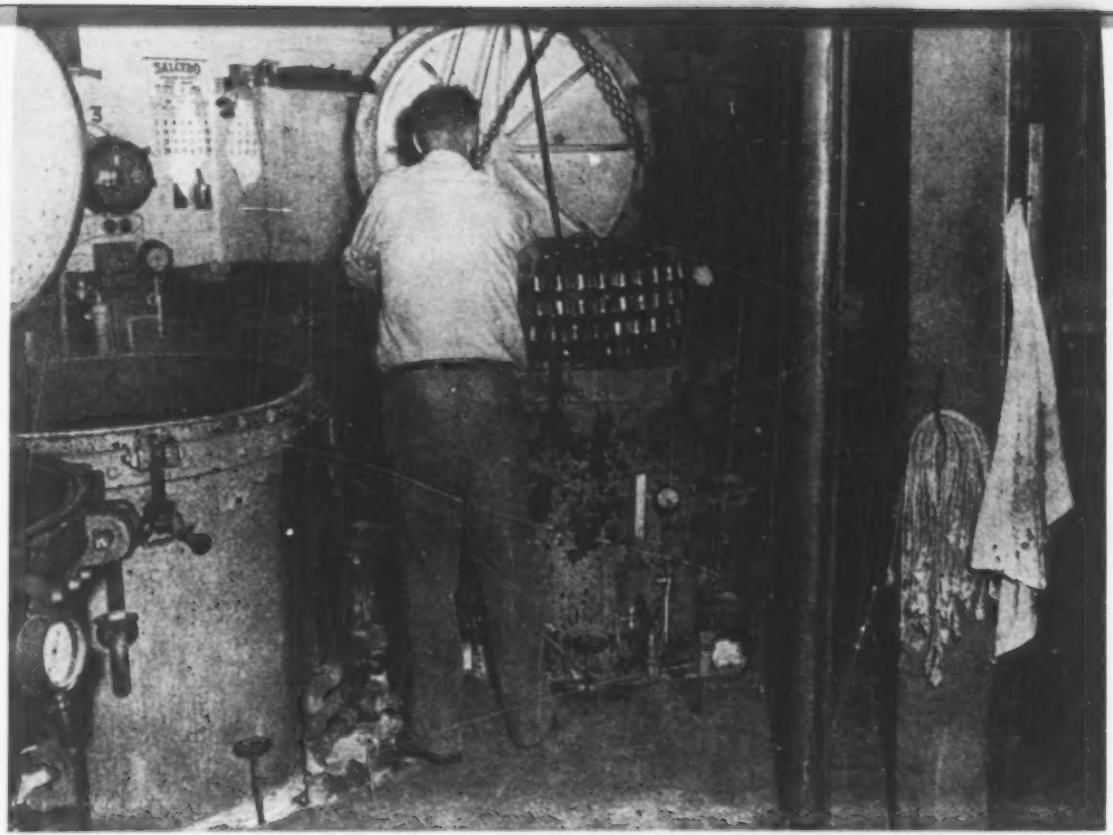
Plaintiff's Exhibit 4—No. 6. The same shrimp shown on picture No. 5 being placed in cans preparatory to sealing.



Plaintiff's Exhibit 4—No. 7. Showing the same shrimp after cans are filled with water traveling down picking line to be sealed, also showing canning machine which hermetically seals cans.



Plaintiff's Exhibit 4—No. 8. Canned shrimp being placed in basket preparatory to



Plaintiff's Exhibit 4—No. 9. Basket being dropped into kettle or drum for the purpose of being sterilized for 13 minutes at 250° Fahrenheit

Plaintiff's Exhibit 4—No.10. The sealed and sterilized shrimp being removed from basket into cases for shipment.